

NAME Tillingham Field Blend One
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2020
ALC 10.5% VOL
GRAPE(S) 43% Ortega
13% Bacchus
34% Faberebe
3.5% Siegerebe
3.5% Huxelrebe
0.8% Madeleine Angevine

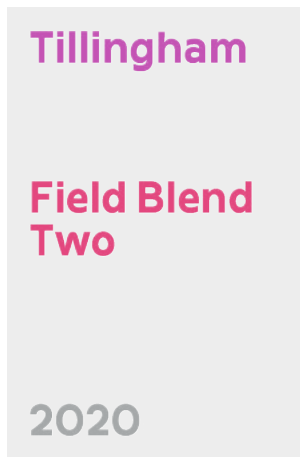
TASTING NOTE
Rose gold in appearance. Lifted aromas of elderflower, greengage and pear. Rounded acidity and a touch of grip from the maceration.
Suitable for vegetarians /vegans: YES

VINIFICATION
Grapes hand sorted then whole bunches trodden by foot. Soaked for twenty four hours and pressed straight to five year old barrels for fermentation. Racked into a stainless steel tank after three months by gravity. Occasional batonnage. Bottled by gravity with a small sulfur addition.

GRAPE HISTORY
Exclusively fruit from Tillingham domain vineyards, from three sites: Saw Pit, Phipps and Copse Bank. Grown according to Biodynamic (in conversion) & Regenerative principals.

SERVING
Store away from direct sunlight.
Drink now and over the next five years.
Serving temperature 10–12 degrees Celsius.

TECHNICAL
Free SO₂: <2 mg/l
Total SO₂: 10 mg/l
Acidity: 4.2 g/l
Residual sugar: <1 g/l
Bottles produced: 614 (500ml)
Lot number: D–2020–20



NAME Tillingham Field Blend Two
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2020
ALC 11% VOL
GRAPE(S) 52% Pinot Noir
31% Chardonnay
10% Pinot Gris
6% Gamay
1% Chenin Blanc

TASTING NOTE
Luminescent ruby in colour with notes of pink peppercorn and grapefruit on the nose. Light and linear with a thrilling acidity on the palate. Altogether juicy and joyous.
Suitable for vegetarians /vegans: YES

VINIFICATION
All the varieties were picked on the same day, hand sorted, destemmed and crushed. They were then co-fermented with 20% whole clusters (all varieties) for five days and pressed into a 500l Stockinger puncheon barrel. Then aged for eight months before being racked to stainless steel and bottled by gravity with a small sulfur addition

GRAPE HISTORY
Exclusively fruit from Tillingham domain vineyards, both Phipps and Copse Bank sites. Grown according to Biodynamic (in conversion) & Regenerative principals.

SERVING
Store away from direct sunlight.
Drink now and over the next five years.
Serving temperature 11–13 degrees Celsius.

TECHNICAL
Free SO₂: 2 mg/l
Total SO₂: 5 mg/l
Acidity: 4.8 g/l
Residual sugar: <1 g/l
Bottles produced: 430 (500ml)
Lot number: D-2020-21

Tillingham

Saw Pit
Pinot Meunier

2020

85% Pinot Meunier and 15% Pinot Noir
Mainly de-stemmed bunches crushed
and macerated for seven days before
pressing to one old barrel
Wine of England
Bottled by Tillingham Wines Ltd
East Sussex TN316XD UK
D-2020-22

TILLINGHAM

10.5% vol.
500 ml
CONTAINS
SULPHITES

TILLINGHAM

NAME Tillingham Saw Pit Pinot Meunier
ESTATE Tillingham,
Peasmarsch, East Sussex, UK
VINTAGE 2020
ALC 10.5% VOL
GRAPE(S) 85% Pinot Meunier
15% Pinot Noir

TASTING NOTE

Crimson red in colour with pomegranate, chocolate and coffee aromas. Although light in body, this has a generous, silky palate which reflects the combination of the clay-dominant soil of this vineyard and the warm, dry vintage.

Suitable for vegetarians /vegans: YES

VINIFICATION

Grapes hand sorted, destemmed and lightly crushed. Co-fermentation with c. ten days on skins. Pressed in a basket press straight to a single 5 years old barrel and aged for six months. Bottled by gravity with a small amount of sulfur added.

GRAPE HISTORY

Exclusively fruit from Tillingham domain vineyard, Saw Pit. Grown according to Biodynamic (in conversion) & Regenerative principals.

SERVING

Store away from direct sunlight.

Drink now and over the next ten years.

Serving temperature 13–15 degrees Celsius.

TECHNICAL

Free SO₂: 2 mg/l

Total SO₂: <5 mg/l

Acidity: 4.7 g/l

Residual sugar: <1 g/l

Bottles produced: 430 (500ml)

Lot number: D-2020-22